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Reserve

Institutional Feeding Managers Stewards-Chefs-Cooks

ATTENTION PLEASE!

May 19, 1944

CLEAN PLATE

Join in the "CLEAN PLATE CAMPAIGN" starting June 1st in the Western Region. We are asking the help of everyone connected with food or food service to do their part in backing this campaign.

Take the lead in your city by starting a "CLEAN PLATE CLUB" or "drive" in your restaurant, cafeteria, or in-plant feeding facility. It is a campaign to make the public conscious of the value of food -- FOOD IS A WEAPON -- Do your part!

If plates are being returned with food on them, then check service, cooking or type of food served. Brush up on the do's of good food service.

- Serve wholesome food
- See that the meals are well balanced
- The food should have eye-appeal as well as taste appeal
- Well arranged display makes a big difference in food turnover
- In-plant Feeders - Make the choice of food simple and appetizing.

The ration holiday is great news. Take advantage of it and continue featuring dishes of foods that are in abundant supply. Increase the portions served of plentiful foods.

A good manager will keep on budgeting ration points and sharing the supply of food. He will cooperate with the Conservation Program by taking advantage of foods in seasonal abundance. Relieve critical storage space and keep the good production work of the American Farmer moving!

(over)

RECIPES USING PLENTIFUL FOODS:

HAM AND EGG CROQUETTES

Ingredients	Servings		
	20	50	100
Minced Ham	1-3/4 Qts.	4 Qts.	8 Qts.
Hard Cooked Eggs	5	1 Doz.	2 Doz.
White Sauce	1 Qt.	3 Qts.	6 Qts.

Dipping

Eggs, beaten	2	5	10
Bread Crumbs	1 Lb.	3 Lb.	6 Lbs.
Water	2 Tbsp.	5 Tbsp.	10 Tbsp.

Mix Ham, Chopped Eggs and White Sauce. Form into croquettes Dip in Egg and Bread Crumbs. Fry in Deep Fat.

EGG SAUCE

Ingredients			
	20	50	100
Boiling Water or Milk	2-1/2 C.	1-1/2 Qts.	3 Qts.
Hot Milk	1-3/4 C.	1 Qt.	2 Qts.
Butter or Fortified Margarine	2/3 C.	1/2 Lb.	1 Lb.
Flour	3/4 C.	1-1/2 C.	3 C.
Salt	2 tsp.	2 Tbsp.	1/4 C.
Pepper	Dash	1/8 tsp.	1/4 Tsp.
Hard-Cooked Eggs	3	7	15

Make Sauce; Chop Egg; Add to Sauce in Double Boiler. Serve hot. Serve with baked or broiled fish.

